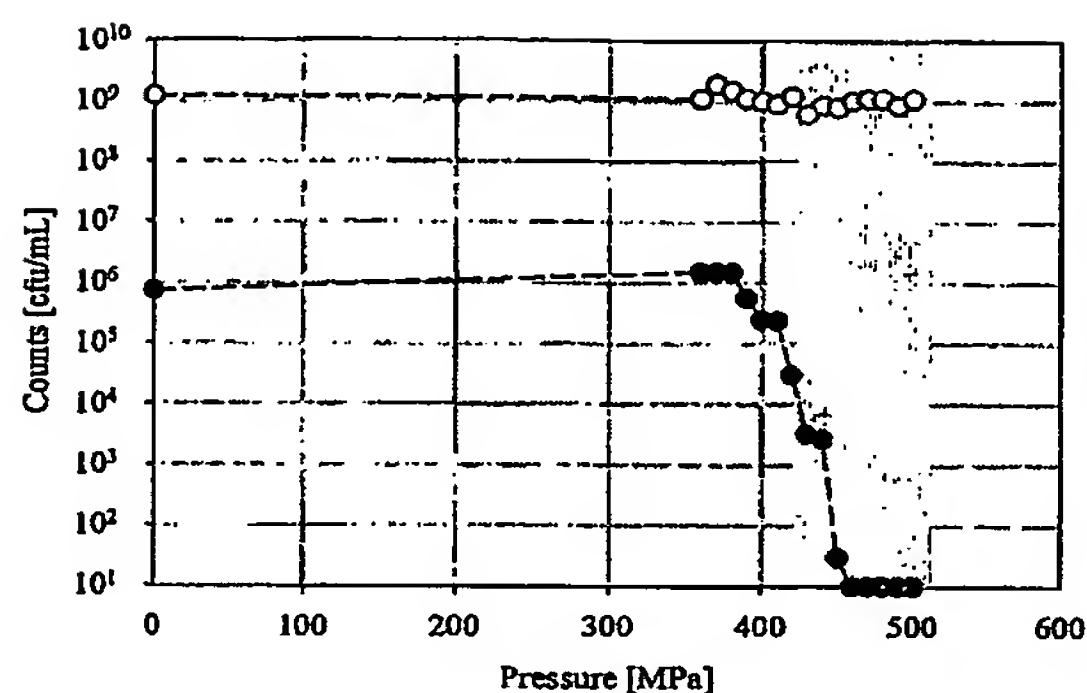
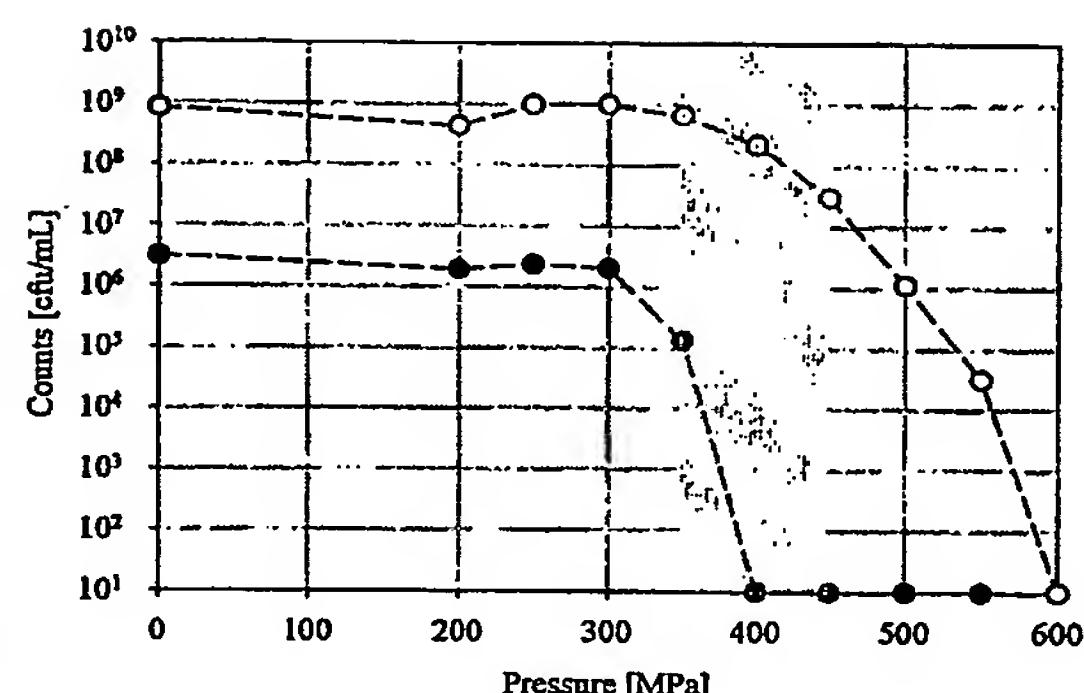
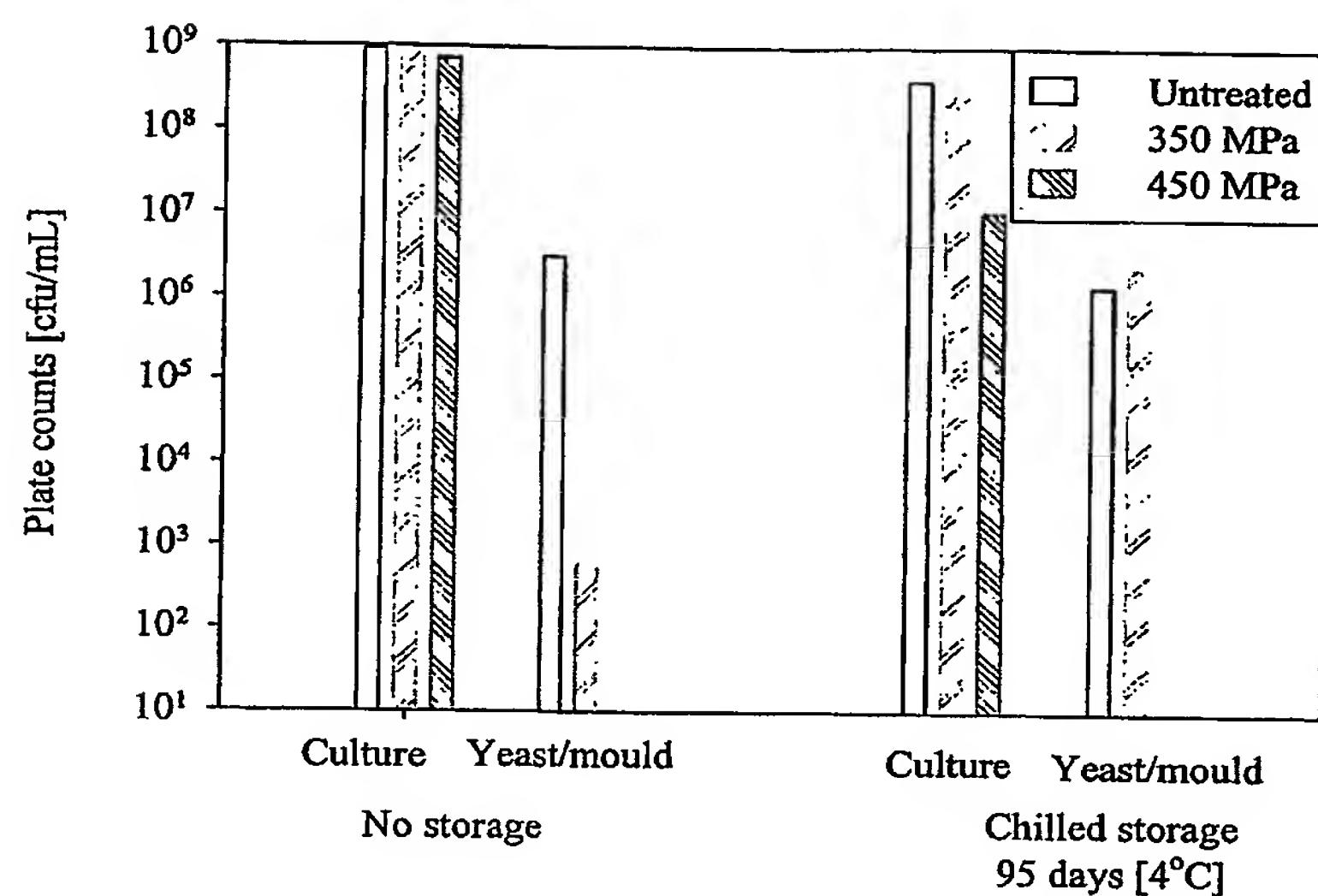


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Figure 1a**Figure 1b**

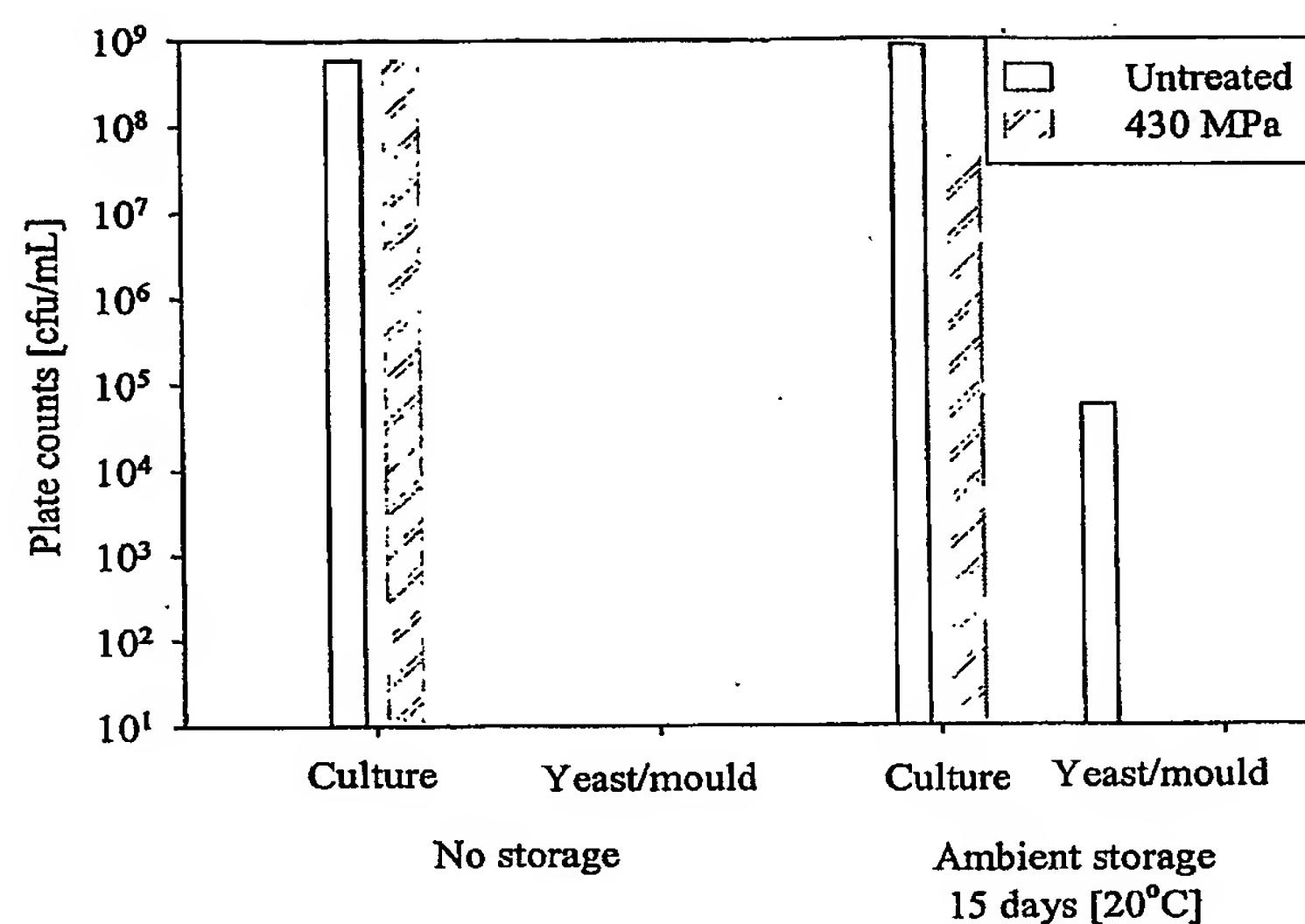
- 5 Effect of pressure treatment on survival of Penicillium mould (solid symbols) and Rhodia MY900 yoghurt starter (open symbols).

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Figure 2

Yoghurt treated at different pressures with an abundant viable culture, but exhibiting
5 varying degrees of spoilage after 95 days, depending on treatment pressure.

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Figure 3

5 Effect of 1 second of pressure treatment at 430MPa on viable culture and spoilage levels after 15 days.

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Figure 4